



HEATED FRIED CHICKEN MERCHANDISER

For 12" x 20" Pans and GN 1/1 Containers

TEMP SET RANGES: **INFRARED HEAT** LOW TO HIGH **RADIANT HEAT** 90° - 190°F (32° - 88°C)

INFRARED & RADIANT "HHS-IR-M" SERIES

Showcase fried chicken and sides at their absolute best—hot, fresh, and irresistible—with long hold times that drive more grab-and-go sales

- 1 Consistent, Controlled Heat** – Infrared heat and blanket elements work together to deliver consistent, even heat across each shelf, eliminating hot and cold spots so fried foods stay crispy and maintain their ideal serving temperature
- 2 Flexible Heat Controls** – Independent infrared heat controls for each shelf allow operators to fine-tune temperatures where needed, while a single control manages the unit's radiant heat for consistent overall warmth
- 3 Maximize Product Visibility** – A tempered glass surround provides a clear view of food from all sides, helping attract attention and turn high-traffic areas into additional sales opportunities
- 4 Durable, Low Maintenance Design** – Easy-to-clean, all-stainless-steel construction and no-moving-parts to provide long-term durability while reducing maintenance, downtime, eliminating failure-bound components like fans and heat-producing bulbs
- 5 Vented Doors Help Preserve Crispness** – Full-service vented Lexan doors release steam to help prevent sogginess and keep fried foods crisp
- 6 Rugged LED Lighting** – Hatco's patented CLED light bulbs provide energy savings, superior durability, and multidirectional lighting to perfectly highlight food products

**Two year limited warranty*

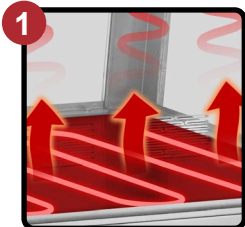


HHS-IR-2-1220-8-M

(Shown with Optional Accessory Slanted Wire Shelf – Shown on Top Shelf)



Infrared Elements
Protect Crispy Texture



Radiant Heated Shelf Bases
Eliminate Hot/Cold Spots



Adjustable Infrared Heat
Controls for Each Shelf



Multidirectional
CLED Lighting

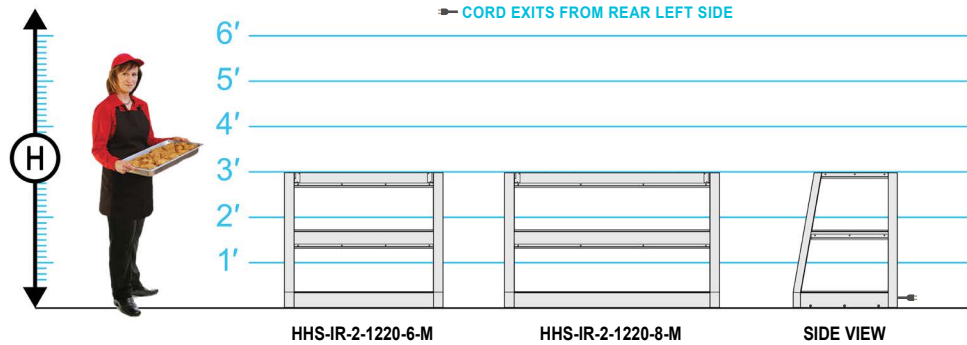


FOR MODEL-SPECIFIC CERTIFICATIONS SEE FWE.COM/CERTIFICATIONS

INFRARED HEAT
((RADIANT HEAT))

SPECIFICATIONS

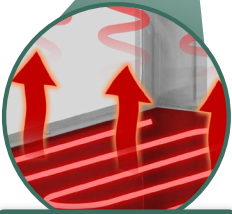
HEATED FRIED CHICKEN MERCHANDISER



			CONSULT FACTORY FOR SHIPPING CLASS			SHIP WT. LBS. (KG)
			OVERALL EXTERIOR DIMENSIONS IN. (mm)			
MODEL NUMBER	CAPACITIES OF 12x20 or GN1/1 PANS		HIGH “H”	DEEP “D”	WIDE “W”	
	PER SHELF	TOTAL				
HHS-IR-2-1220-6-M	3	6	36" (915)	27.75" (705)	42.25" (1074)	300 (137)
HHS-IR-2-1220-8-M	4	8	36" (915)	27.75" (705)	57.25" (1455)	340 (155)

MODEL NUMBER	HHS-IR-2-1220-6-M		HHS-IR-2-1220-8-M	
	▼ STANDARD	▼ STANDARD	▼ STANDARD	▼ STANDARD
VOLTS	120	220-240	120	220-240
WATTS	2147	2315	2747	2970
AMPS	17.9	10	22.9	12.9
HERTZ	60	60	60	60
PHASE	Single	Single	Single	Single
PLUG USA	5-30P	6-15P	5-30P	6-15P
PLUG CANADA	5-30P	6-15P	5-30P	6-20P

*Dedicated Circuit. ▼ Lowest voltage shown is standard.



RADIANT HEAT

RADIANT BLANKET ELEMENTS

Adjust Temperature from 90°F to 190°F (32°C to 88°C)
(Controls Both Shelves)



INFRARED HEAT

INFRARED ELEMENTS

Adjust Heat Output with Dial From Low to High
(Individually Controlled)



CONSTRUCTION. Single unit construction of stainless steel; 20 gauge shelves with 16/18 gauge posts and 18/20 gauge exterior. Furnished with LED lighting that rotates 320° and pivots 90° mounted beside each element housing. Customer facing and side panels shall be .25" tempered glass. Sliding, vented Lexan doors on operator's side.

INSULATION. Ceramic fiber board insulation under heated shelf for efficiency.

HEATING SYSTEMS/CONTROLS.

Infrared and Radiant heat controls shall have individual ON/OFF switches.

Infrared Heat System: Heat system shall include longwave infrared elements above each shelf with control dial knobs for shelf-specific heat adjustment.

Radiant Heat System: Radiant heat system for merchandising shelf shall include a blanket heating element system. Digital display with adjustable temperature range from 90°F to 190°F (32°C to 88°C). Standard factory preset to 175°F (79.5°C).

ELECTRICAL CHARACTERISTICS. 3 wire grounded power cord and plug, rear mounted for safety. See electrical data chart above for amperage, receptacle configuration and dedicated circuit information.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

OPTIONAL ACCESSORIES

LEGS

☐ Legs

EXTRAS

- ☐ Signage panel
- ☐ Custom sizes
- ☐ Concealed control panel
- ☐ Slanted wire shelf



A **HATCO** COMPANY

FOOD WARMING EQUIPMENT COMPANY, INC.
COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS
5599 Highway 31 W, Portland, Tennessee 37148



800-222-4393
WWW.FWE.COM
SALES@FWE.COM

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